

BACCHANAL WINE IMPORTS INC.

IMPORTERS OF FINE WINES

10 MIDLAND AVENUE - SUITE 200
PORT CHESTER - NY 10573
TEL. 1-914-303-3316 - FAX 1-775-317-5385
www.bacchanalwines.com - fp@bacchanalwines.com

FIEGL

VITICOLTORI IN OSLAVIA FROM 1782

The farming company FIEGL, active primarily in the field of wine products, is located in Oslavia, a village on the gentle slopes north of Gorizia. Its historical origin may be traced back to the sale contract of a vineyard called "Meja" in 1782 on the name of Fiegl Valentino. After more than two centuries the brothers Alessio, Giuseppe and Rinaldo are running the company consisting of 30 hectares of land, 25 of which dedicated to vineyards. Oslavia, in the Collio region, is one of the best sub zones for the production of white wines in Friuli, one of the most distinctive areas in Italy.

FIEGL FRIULANO

COLLIO - DOC
Denominazione di Origine Controllata



Grape: 100% Tocai Friulano

Vinification: Bunches are carefully destemmed and left to macerate for a short period. Next, the grapes are softly crushed. The must obtained is then allowed to settle. The now-clarified must is fermented at controlled temperatures in stainless steel tanks, where it matures for about six months.

Color: Bright gold yellow with greenish hues.

Aroma: Refined, spicy with varietal characteristics, notes of citrus, almond, apple, walnut, exotic fruit and white peach, sage and white pepper.

Palate: Powerful, well structured; good acidity and harmonious complexity of fruit and spice, typical bitter almond aftertaste mixed in a pleasant spicy feeling. Dry, light in texture and body, good character.

Tasting Notes: From the Collio Region of Friuli-Venezia Giulia comes this "beautiful" Tocai Friulano, a clear, bright-gold wine that breathes rich and complex aromas of white fruit, banana oil, wildflowers and almonds. Flavors are consistent with the nose, full and round, white fruit, almonds and honey, dry and tart, with sharp, cleansing acidity forming a powerful core. Lemons and honey and a hint of bitter almond linger in a very long finish.

Cellaring: Both fresh and refreshing, this Tocai Friulano is best consumed upon release, however will continue to develop mouth filling fruit-driven flavors over the next three to four years.

Food Pairing: In Friuli and traditionally, Tocai is drunk as an aperitif, pairs great with prosciutto crudo, salami and other sliced meats; pairs pleasantly with fish dishes and fresh and fatty cheeses.